







CHOCOLATE

Date: _____

Name: _____

Class: _____




1 The chocolate that the ancient Mayans consumed was most similar to:

- A** 
- B** 
- C** 
- D** 

2 Why didn't Europeans begin eating chocolate until the 1500s?

- A** Chocolate was invented in the 1500s
- B** Chocolate was extremely unfashionable until the 1500s
- C** Because they did not have the machines to mass-produce chocolate
- D** Because Europeans first visited the Americas in the 1500s

3 The fruit of the cacao tree is closest to the size of:

- A** 
- B** 
- C** 
- D** 

4 If you wanted to winnow a cocoa bean, what would you do with it?

- A** Remove its shell
- B** Ferment it
- C** Mash it into a liquid
- D** Mix it with milk and sugar

5 What is the principal difference between white chocolate and other forms of chocolate?

- A** White chocolate has less sugar than other forms of chocolate
- B** White chocolate contains butter; other forms of chocolate contain milk
- C** White chocolate is sweeter than other forms of chocolate
- D** White chocolate contains no cocoa solids

6 Place the following steps in sequence: A) Cocoa beans are roasted; B) Cocoa beans are dried; C) Cocoa beans are fermented

- A** A, C, B
- B** C, B, A
- C** B, C, A
- D** C, A, B

7 Why do chocolate liquor and baking chocolate taste bad?

- A** They're made from unshelled of cocoa beans
- B** They're made from unroasted cocoa beans
- C** They're made from unsweetened cocoa beans
- D** They're made from unfermented cocoa beans

8  **What does this product have in common with a chocolate bar?**

- A** They both contain chocolate liquor
- B** They both contain cocoa solids
- C** They both contain cocoa butter
- D** They both contain cocoa powder

9 What step of the chocolate-making process involves mixing unsweetened chocolate with milk, sugar, and other flavorings?

- A** Winnowing
- B** Fermentation
- C** Tempering
- D** Conching

10 What can you conclude about the people who make chocolate?

- A** They work longer hours than most other people
- B** They need special training to learn the precise balance of ingredients
- C** They usually become very fat because they eat lots of chocolate
- D** They don't need to work very hard